

# **ADVISORY HEALTH BOARD REGULATIONS**

**PERTAINING TO**

**Milk and Milk Products**



**Adopted APRIL 24, 1940**

**Amended November 25, 1945**



**THE ADVISORY HEALTH BOARD OF THE PENNSYLVANIA DEPARTMENT OF HEALTH AT A MEETING HELD IN THE CITY OF HARRIBURG, OFFICE OF THE SECRETARY OF HEALTH, APRIL 24, 1940, ADOPTED THE FOLLOWING RULES AND REGULATIONS FOR THE ENFORCEMENT OF ACT 210, APPROVED JULY 2, 1935, P. L. 589, AN ACT "TO SAFEGUARD HUMAN HEALTH AND LIFE BY PROVIDING FOR THE ISSUANCE OF PERMITS TO, AND REGULATION OF PERSONS AND ENTITIES SELLING MILK AND MILK PRODUCTS; ENFORCING POWERS, AND IMPOSING DUTIES ON THE SECRETARY OF HEALTH, THE ADVISORY HEALTH BOARD; AND OTHERWISE PROVIDING FOR THE ADMINISTRATION OF THE ACT; AND IMPOSING PENALTIES."**

**I. PERMITS. Section 2**—The permit year shall begin September 1st and end August 31st the following year.

**II. DESIGNATIONS. Section 7**—The term "Prominently" means most important in appearance and conspicuous in position.

In addition to the designation "Certified Milk," "Raw Milk," "Milk for Pasteurization," or "Pasteurized Milk," there shall appear on the milk container sufficient name and address to identify the person to whom the permit has been issued for the sale of the milk.

The term "Other Designations" shall include such designations as "A," "Homogenized," or "Vitamin D."

Designations including the day of the week or the day of the month shall, when used with the designation "Raw Milk," mean the day produced and, when used with the designation "Pasteurized Milk," mean the day pasteurized.

Trade marks that do not interfere with or detract from the designation of the milk or milk products may be used.

**III. RAW MILK. Section 8, Paragraph (b), (c) and (d)**—

1. The water supply, if from a spring or well, shall be protected from all surface and underground contamination. The well shall be protected with a cover of concrete or equally impervious material.
2. Toilets shall not be located so as to endanger the water supply. Privies shall have fly tight vaults. Excreta shall be removed before it reaches the ground level. Cesspools and septic tanks shall not overflow to the surface of the ground.
3. It is recommended that flanks, udders and tails of the cows be clipped at the time of stabling in the fall to make it easier to keep the cows clean.

4. Sufficient light shall be provided so that the necessary work can be carried on in the stable during daylight. Two square feet of unobstructed light for each animal or stanchion in the stable is considered satisfactory.
5. Sufficient ventilation shall be provided for the health of the animals and to eliminate odors in the stable. Five hundred cubic feet of air space per cow is considered satisfactory.
6. Stable floors, drops, and feeding alleys shall be constructed of concrete or equally satisfactory material and kept in good repair. The walk back of the cows, excluding the gutter, shall be at least three feet in width.
7. Manure shall be removed from the stable daily and disposed of so that the milking animals do not have access to same.
8. Stable walls shall be reasonably smooth. The ceiling shall be tight to prevent dust from sifting through. Walls and ceilings should be whitewashed annually or painted biennially.
9. Barn yard shall be properly graded and drained in order to eliminate the accumulation of water. Waste from pig pens, barns, and milk houses should not drain into the yard.
10. Hogs, pigeons, poultry, and other objectionable animals shall be excluded from the cow stable.
11. Milk utensils and containers used in the production of milk shall be constructed of non-corrodible, smooth metal, free of open seams, rust, rough solder, or wooden handles. Seamless or electrically welded utensils and containers are recommended. Cans shall be returned to the farm in a clean and dry condition. Single-service straining material shall be used.
12. Utensils, containers, and equipment, after being washed and sterilized, shall be stored in the milk room or other protected room. Suitable metal racks, at least ten inches above the floor, shall be provided for the storage of utensils.
13. Milking machines shall be constructed in such a manner that they can be readily taken apart for cleansing, and after cleansing and sterilizing they shall be stored in such a manner as to prevent contamination.
14. Wet hand milking is prohibited as it is considered a dangerous and insanitary practice.
15. A strip cup shall be used in order to determine any abnormalities in the milk. The milk in the strip cup shall not be sold. Abnormal milk shall not be sold.

16. Every precaution shall be taken to protect the milk from flies in the cow stable, as flies are recognized as a carrier of disease.
17. Milk stools shall be constructed so that they can stand on the floor without falling over; if of wooden construction, they should be painted. Milk stools shall be clean and stored in a clean place.
18. Proper milk cooling equipment shall be provided.
19. Milk shall be cooled except when milk is delivered to the consumer in his own container in the milk house.
20. A one-room milk house or a single milk room shall be sufficient if the milk is sold to the consumer in containers brought to the dairy farm by the consumer; otherwise a milk house containing two or more rooms shall be provided.
  - (a) Sufficient light shall be provided in the milk house to carry on the necessary operations.
  - (b) Ventilation shall be provided to eliminate odors in the milk house. It is recommended that cross-ventilation be provided by windows located as close to the ceiling as possible, and constructed so that the top sash is movable and a flat screen may be placed on the outside.
  - (c) Flies shall be kept out of the milk house.
  - (d) The milk house shall be lined and ceiled inside and of smooth finish.
  - (e) It is recommended that the inside of the milk house be painted with a light-colored paint, preferably of gloss variety.
  - (f) The floor of the milk house shall be of concrete or equally impervious material and shall be constructed in such a manner that it will drain properly. Water from the floor shall not drain into the cooling tank. In future construction, impervious material shall be used to a height of at least ten inches above the floor.
  - (g) The milk house shall not open directly into a stable nor a room used for domestic purposes, nor shall it be located in the barn yard.
  - (h) The milk house shall be used only for the handling of milk and milk utensils and should be located as conveniently to the stable as possible, giving consideration to objectionable features such as hog



pens, toilets, etc. It shall be large enough to allow sufficient unobstructed working space.

- (i) When the milk house is located at a distance from the milking stable, and is not used regularly for straining milk, a suitable straining room shall be provided at a more convenient location. The straining room shall conform to the same specifications as the milk house with the exception of the cooling vat.
- 21. "Raw Milk" shall be delivered to the consumer only in containers that have been filled in milk house or milk room.
- 22. A mechanical means of filling and capping bottles shall be used.
- 23. The usually accepted practices regarding sanitation shall be considered in scoring methods.

#### **IV. MILK FOR PASTEURIZATION. Section 10, paragraph (b), (c) and (d)—**

- 1. The water supply, if from a spring or well, shall be protected from all surface and underground contamination. The well shall be protected with a cover of concrete or equally impervious material.
- 2. Toilets shall not be located so as to endanger the water supply. Privies shall have fly-tight vaults. Excreta shall be removed before it reaches the ground level. Cess-pools or septic tanks shall not overflow to the surface of the ground.
- 3. It is recommended that flanks, udders and tails of cows be clipped at the time of stabling in the fall to make it easier to keep the cows clean.
- 4. Sufficient light shall be provided so that the necessary work can be carried on in the stable during daylight. Two square feet of unobstructed light for each animal or stanchion in the stable is considered satisfactory.
- 5. Sufficient ventilation shall be provided for the health of the animals and to eliminate odors in the stable. Five hundred cubic feet of air space per cow is considered satisfactory.
- 6. Stable floors, drops, and feeding alleys shall be constructed of concrete or equally satisfactory material, and kept in good repair. The walk back of the cows, excluding the gutter, shall be at least three feet in width.
- 7. Manure shall be removed from the stable daily and disposed of so that the milking animals do not have access to same.

8. Stable walls shall be reasonably smooth. Ceiling shall be tight to prevent dust from sifting through. Walls and ceilings should be whitewashed annually or painted biennially.
9. Barn yard shall be properly graded and drained in order to eliminate the accumulation of water. Waste from the pig pens, barns, and milk houses should not drain into the yard.
10. Hogs, pigeons, poultry, and other objectionable animals shall be excluded from the cow stable.
11. Milk utensils and containers, used in the production of milk, shall be constructed of non-corrodible, smooth metal, free of open seams, rust, rough solder, or wooden handles. Seamless or electrically welded utensils and containers are recommended. Cans shall be returned to the farm in a clean and dry condition. Single-service straining material shall be used.
12. Utensils and containers after being washed shall be stored inverted on a metal rack in the milk house. The metal rack shall be at least ten inches from the floor in order to prevent splashing into the utensils when washing the floor.
13. Milking machines shall be constructed in such a manner that they can be readily taken apart for cleansing, and after cleansing, they shall be stored in such a manner as to prevent contamination.
14. Wet hand milking is prohibited, as it is considered a dangerous and insanitary practice.
15. A strip cup shall be used in order to determine any abnormalities in the milk. The milk in the strip cup shall not be sold. Abnormal milk shall not be sold.
16. Every precaution shall be taken to protect the milk from flies in the cow stable, as flies are recognized as a carrier of disease.
17. Milk stools shall be constructed so that they can stand on the floor without falling over; if of wooden construction, they should be painted. Milk stools shall be clean and stored in a clean place.
18. Cooling tanks shall be constructed of cement or equally impervious material, and shall be deep enough for the water to reach the neck of the can so that no milk is above the surface of the water. An insulated tank with an insulated cover is recommended. A drain should be provided in the tank for proper cleansing.

19. The water in the tank shall be changed frequently to keep it clean.
20. The milk shall be cooled promptly to 60 degrees Fahrenheit, and maintained at that temperature until delivered to the milk plant. In case milk is not cooled, it should be delivered to the milk plant within two hours from the time of milking.
21.
  - (a) Sufficient light shall be provided in the milk house to carry on the necessary operations.
  - (b) Ventilation shall be provided to eliminate odors in the milk house. It is recommended that cross-ventilation be provided by windows located as close to the ceiling as possible, and constructed so that the top sash is movable and a flat screen may be placed on the outside.
  - (c) Flies shall be kept out of the milk house.
  - (d) The milk house shall be lined and ceiled inside and of smooth finish.
  - (e) It is recommended that the inside of the milk house be painted with a light-colored paint, preferably of gloss variety.
  - (f) The floor of the milk house shall be of concrete or equally impervious material and shall be constructed in such a manner that it will drain properly. Water from the floor shall not drain into the cooling tank. In future construction, impervious material shall be used to a height of at least ten inches above the floor.
  - (g) The milk house shall not open directly into a stable nor a room used for domestic purposes, nor shall it be located in the barn yard.
  - (h) The milk house shall be used only for the handling of milk and milk utensils and should be located as conveniently to the stable as possible, giving consideration to objectionable features such as hog pens, toilets, etc. It shall be large enough to allow sufficient unobstructed working space.
  - (i) When the milk house is located at a distance from the milking stable, and is not used regularly for straining milk, a suitable straining room shall be provided at a more convenient location. The straining room shall conform to the same specifications as the milk house with the exception of the cooling vat.
22. The usually accepted practices regarding sanitation shall be considered in scoring methods.



- V. PASTEURIZED MILK.** Section 12, paragraph (a)—“Pasteurized Milk” shall be milk which has been subjected to a temperature of not less than 143 degrees Fahrenheit for a period of not less than 30 minutes, or subjected to a temperature of not less than 160 degrees Fahrenheit for a period of not less than fifteen seconds, or milk which has been treated by a process which has been approved by the Advisory Health Board and for the use of which a written permit has been issued by the Secretary.
- VI. CLEANSING CONTAINERS, UTENSILS AND EQUIPMENT.** Section 8, paragraph (d); Section 12, paragraph (h); Section 13, and Section 17, paragraph (f).—The cleansing of containers, utensils and equipment shall include the use of steam or the use of water at a temperature of not less than 180 degrees Fahrenheit, or water at a temperature of not less than 165 degrees Fahrenheit for a period of not less than three minutes.

The Secretary may require the use of an accurate indicating thermometer and a recording thermometer of a type approved by the Secretary on apparatus used for the cleansing of containers, utensils and equipment for the purpose of obtaining an accurate record of the time and temperature used in cleansing containers, utensils, and equipment.

**THE ADVISORY HEALTH BOARD OF THE PENNSYLVANIA DEPARTMENT OF HEALTH AT A MEETING HELD IN THE CITY OF HARRISBURG, OFFICE OF THE SECRETARY OF HEALTH, ON NOVEMBER 27, 1945, ADOPTED THE FOLLOWING RULES AND REGULATIONS AMENDING SECTION I OF THE REGULATION ADOPTED APRIL 24, 1940, AS AUTHORIZED UNDER ARTICLE XXI OF THE ADMINISTRATIVE CODE, COMMONWEALTH OF PENNSYLVANIA, ACT OF APRIL 9, 1929, P. L. 177, AS AMENDED.**

**Section 1**—Milk to be sold as “Raw Milk” shall be milk prepared in accordance with the general requirements of Section 8 of Act 210, approved July 2, 1935, and Advisory Health Board Rules and Regulations made in accordance with the Act. In addition to the requirements of Act 210 and Advisory Health Board Rules and Regulations made in conformity therewith, “Raw Milk” shall be milk from a cow or cows determined to be free from Bang’s Disease (Bovine Brucellosis) in accordance with the result of tests conducted in accordance with the rules, regulations, and practices of the State Department of Agriculture pertaining to the Individual Accredited Herd Plan.

**Section 2**—Applications shall be required and permits issued for the sale of goat’s milk in accordance with Act 210, approved July 2, 1935, and Advisory Health Board Rules and Regulations made in accordance therewith, giving due consideration to the difference in the size of the cow and the goat.



